

IN THE CLAIMS:

Please amend the claims as follows:

1. (original) A cooking surface defined by an upside of a series of parallel closely spaced bars and a corresponding series of burners extending respectively along and adjacent an underside of each bar so that melted fats or other material falling from or between the bars fall past a combustion zone around the burners and food on the surface is shielded from the radiant heat of the burners.

2. (original) A cooking surface as claimed in claim 1 wherein said bars have a substantially flat underside.

3. (original) A cooking surface as claimed in claim 1 wherein said bars are concave on the underside.

4. (original) A cooking surface as claimed in claim 3 wherein the grill bars are formed by a central flat section with downwardly angled flanges along the longitudinal sides.

5. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 4~~claim 4 wherein the gaps between the ratio of the area of the bars forming the cooking surface to the spaces between the bars is about 2.5 : 1.

6. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 5~~claim 5 wherein the burners are positioned and configured so that the gas flame has an outer mantle just reaches the underside of the corresponding bar.

7. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 6~~claim 6 wherein the burners are supplied with gas from a manifold extending adjacent one edge of the cooking surface.

8. (original) A cooking surface as claimed in claim 7 wherein said burners have gas ports respectively increasing in size in the direction away from the supply manifold.

9. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 8~~claim 8 wherein the burners have an oval shaped cross section and the elongated dimension of the oval is arranged vertically.

10. (currently amended) A cooking surface as claimed in claim 8 ~~or claim 9~~ wherein the grill bars slope upwardly away from the manifold to provide a flue for the gas burner and ensure complete combustion.

11. (original) A cooking surface as claimed in claim 10 wherein the burners have a slope of about 1 %.

12. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 11~~claim 11 wherein the temperature of the grill bars is controlled to between 280° and 295°C.

13. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 12~~claim 12 further including a temperature sensor to provide an input to a feedback gas control to maintain the grill bar temperature at a selected level.

14. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 13~~claim 13 wherein the grill bars are convex on the upper surface.

15. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 14~~claim 14 wherein the gas burners are arranged in a series of discrete banks each including a selected number of burners.

16. (original) A cooking surface as claimed in claim 15 wherein each of the banks

Atty. Docket: 94671

has its own subsidiary manifold with a gas cock supplied from a primary manifold under the control of a single regulator valve.

17. (currently amended) A cooking surface as claimed in ~~any one of claims 1 to 16~~claim 16 wherein the bars are mounted by lower edges engaging tracks formed in transversely extending mounting rails.

18. (original) A vented barbeque hood assembly including a hood to cover at least part of a cooking surface and enclose a cooking region, a vent opening in said hood to provide a passageway for egress from the cooking region, and a manually operated baffle cooperating with said vent opening and selectively operable to move between an open position in which egress from the cooking region is permitted and a closed position in which egress is substantially prevented.

19. (currently amended) A vented barbeque hood as claimed in claim 18 wherein the baffle is formed by a part cylindrical member rotatable ~~about~~about its axis to move between the closed and open positions.

20. (currently amended) A vented barbeque hood as claimed in claim ~~18 or claim 19~~ wherein the opening extends along substantially all of a rear edge of the hood.

21. (currently amended) A vented barbeque hood as claimed in ~~any one of claims 18 to 20~~claim 20 wherein the cylindrical baffle is mounted on an axle and a handle is connected for rotation of the axle to move the baffle between the open and closed positions.

22. (currently amended) A barbeque including a cooking surface as claimed in ~~any one of claims 1 to 17~~claim 1.

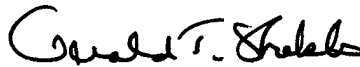
23. (currently amended) A barbeque including a vented barbeque hood as claimed in ~~any one of claims 18 to 21~~claim 18.

Atty. Docket: 94671

24. (original) A barbeque including a cooking surface defined by an upperside of a series of parallel closely spaced bars and a corresponding series of burners extending respectively along and adjacent an underside of each bar so that melted fats or other material falling from or between the bars fall past a combustion zone around the burners and food on the surface is shielded from the radiant heat of the burners and a vented barbeque hood assembly including a hood to cover at least part of the cooking surface and enclose a cooking region, a vent opening in said hood to provide a passageway for egress from the cooking region, and a manually operated baffle cooperating with said vent opening and selectively operable to move between an open position in which egress from the cooking region is permitted and a closed position in which egress is substantially prevented.

Respectfully submitted,

WELSH & KATZ, LTD.



Gerald T. Shekleton

Registration No. 27,466

Date: June 29, 2005

WELSH & KATZ, LTD.

120 South Riverside Plaza

22nd Floor

Chicago, Illinois 60606-3913

Telephone: 312/655-1500